

seafood

GULF YELLOWFIN TUNA \$21.00

Marinated in achiote, roasted poblano butter, served with smashed potato cakes and citrus tomato fennel chutney

BIG TAILS, LITTLE TAILS \$28.00

Pan-seared baby lobster tail and giant Gulf shrimp smothered with spicy crawfish tails; served with lemon, avocado and roasted tomatoe risotto and grilled scallions

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BLACKENED GULF FISH FILLET \$23.00

House seasonings, beurre blanc sauce, grilled vegetables and rosemary potatoes

CHILE-SEARED GULF SHRIMP \$19.50

Pineapple, Serrano sauce, fennel, green apple slaw and yucca griddle cakes

COCONUT SHRIMP \$19.50

Glazed with orange chili and served with creamy horseradish sauce, jicama slaw and papaya pico de gallo

SEAFOOD PLATTER \$28.00

Chile piquin, orange-glazed lobster tail, blackened fish fillet, crawfish fricassée, crisp shrimp taco served with avocado salsa, chicken-fried oysters, salmon spring roll, jicama slaw and corn pudding

GRILLED WILD ALASKAN KING SALMON \$21.00

Creole mustard butter, garlic mashed potatoes and grilled vegetables

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HERB-CRUSTED FISH FILLET \$23.00

Chipotle red pepper beurre blanc, Israeli couscous and West Coast mushrooms

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WOOD GRILLED FISH FILLET \$23.00

Garlic-mashed potatoes, grilled vegetables and spicy crawfish butter

HOUSE SMOKED SHRIMP AND GULF CRAB ENCHILADAS \$19.50

With Guajillo sauce, white cheddar, black beans and spicy tomato pancakes

boudro's specialties

BLACKENED PRIME RIB \$28.00

With Boudreaux butter, rosemary potatoes and grilled vegetables

CHICKEN BREAST CHOP PAN SEARED WITH ROSEMARY \$18.50

With Guacamole Risotto and natural pan juices deglazed with balsamic vinegar

WHOLE SLAB SMOKED BABY BACK RIBS \$21.00

With homemade chipotle barbeque sauce, Southwest cole slaw and potato salad

MESQUITE GRILLED TEXAS QUAIL \$23.00

Stuffed with wild mushrooms, roasted corn, dried apricot, apples and poblanos served on nest of vegetables with roasted potatoes

VEGETABLE ENCHILADA \$14.50

Sauté of zucchini, squash, spinach and mushrooms rolled in corn tortillas, topped with roasted garlic guajillo sauce served with black beans, queso fresco and cilantro rice

ⓑ We serve fresh caught fish from our Texas Gulf like black sea bass, sand perch, speckled hind, spotted jewfish, black grouper, red grouper, scamp, striped bass, bluefish, ling cobia, mahi-mahi, croaker, black drum, gulf kingfish, red drum, spot drum, spotted sea trout, sandtrout, gulf flounder, spotfin flounder, white grunt, moon fish, pompano, greater amberjack, hard-tail jack, lookdown, pilot fish, rainbow runner, king mackerel, Spanish mackerel, wahoo, atlantic bonito, blackfin tuna, skipjack tuna, yellowfin tuna, blue marlin, striped mullet, white mullet, jolt head porgy, pinfish, red porgy, sheep head, short fin mako shark, blacktip shark, dog snapper, lane snapper, red snapper, mutton snapper, yellowtail snapper, snook, swordfish, tarpon, atlantic threadfin, tilefish, tripletail...

steaks and chops

Grilled over Texas Pecan

TEXAS FILET OF SIRLOIN & FRITES \$24.50

Fire fries, fried jalapeños and plantains with chimichurri sauce

GRILLED PRIME RIB \$28.00

Garlic mashed potatoes, vegetables, horseradish cream and au jus

CENTER CUT STRIP SIRLOIN \$36.00

Pan-seared with cracked peppercorns, cabernet and shallots, with grilled vegetables and herb roasted potatoes

PAPAYA-MARINATED BLACK ANGUS FLANK STEAK \$21.50

With grilled vegetable salad and chimichurri sauce

BLACK ANGUS LOIN END CUT RIBEYE \$30.00

Boudreaux butter, red wine demiglace, grilled vegetables and rosemary potatoes

DOUBLE RIB PORK CHOPS \$21.50

Cider brined, sun-dried cherry and ancho chile marmalade, southern stir-fry and mashed potatoes

BLACK ANGUS CENTER CUT FILET \$33.00

Roasted peppers, chipotle bordelaise, vegetables and corn pudding

WHOLE TENDERLOIN OF PORK \$18.50

Seared with cracked peppercorns and kosher sea salt with pepperjack grits, fried jalapeños and plantain chips, shallot and chardonnay jam

BLACK LACQUERED DUCK LEG \$17.50

Soy espresso glazed, huckleberry and blood orange sauce, served with smoked duck chili mashed potatoes and greens

on the side

BLACK BEANS \$1.95

With cheese, sour cream and salsa

ASSORTED VEGETABLE PLATE \$12.50

Mesquite grilled zucchini and squash, corn pudding, pecan rice, roasted peppers and wild mushrooms

MESQUITE GRILLED

ASSORTED VEGETABLES \$2.50

FIRE FRIES \$2.25

SMOKED TOMATO SALSA \$1.75

With tortilla chips

GARLIC MASHED POTATOES \$3.00

ROSEMARY POTATOES \$2.25

CHIPOTLE BORDELAISE SAUCE \$2.50

HORSERADISH CREAM SAUCE \$2.00

for the kids

GRILLED GULF FISH FILLET \$8.50

Served with fire fries, Southwest coleslaw and tartar sauce

RANCH-GRILLED CHICKEN \$7.50

Served with white cheddar cheese, tomato sauce, basmati rice and grilled vegetables

COCONUT SHRIMP \$7.50

Served with fire fries, Southwest coleslaw and orange horseradish sauce

PETITE BEEF TENDERLOIN STEAK \$12.00

Served with mashed potatoes and grilled vegetables